



**Add \$68++/pax for a 2-hr or
\$88++/pax for a 3-hr Free Flow of**
House Wines / Prosecco / Rosé / Aperol Spritz / Pimms Lemonade

STARTERS

Easy Scramble Soft scrambled eggs, chives, parmesan	\$7
Lobster Scramble Soft scrambled eggs, Boston lobster, za'taar sour cream, salad greens	\$21
Crab Toast Crab mayo, crab fat, apple & citrus, garlic chive crumbs	\$24
Arancini Octopus, chorizo, mozzarella, Jaew mayo, bonito flakes, furikake	\$21
Bikini Cheese trio, Parma ham, salami, truffle tomato sauce, toasted Pain de Mie	\$19
Spiced Corn Mentaiko mayo, Cotija cheese, smoked chilli	\$16
Hotcakes Whipped honey lime ricotta, granola crumbs, mixed berries	\$16
Burrata Red Chilli Salsa, garlic chive crumbs, tomato honey, papadam	\$28
Arugula Beet Salad Feng shui pear, feta, pistachios, yuzu, honey-lime vinaigrette	\$18
KFC Korean fried cauliflower, gochujang, 'Ma Ling' spam crisps, toasted sesame	\$17
Scallop Ceviche Yuzu shiro shoyu, ikura, wasabi tobiko, watermelon radish	\$32

BURGERS & ROLLS

Cheeseburger House made beef patty, fried parma ham, cheddar, gouda, bread & butter pickles, caramelized onions, Dijon mustard, harissa mayo, milk bun, fries	\$29
Boston Lobster Prawn Roll Truffle lobster prawn mayo, lettuce, pickled shallots, garlic chive crumbs, crustacean oil fries	\$28
Meatless Burger Plant based katsu, cheddar, gouda, tomato, fried enoki mushrooms, smoked chilli mustard	\$23

Please check in with your server if you have any dietary restrictions, and they will be able to advise you accordingly
All prices are subject to 10% service charge and prevailing GST at 9%



MAINS

Kabocha Risotto Roasted kabocha, heirloom carrots, asparagus, cashews	\$28
Prawn Pappardelle Tiger prawns, mussels, crustacean cream sauce	\$39
Coconut Beef Curry Rice Prime Australian beef, spiced coconut curry, cucumber raita, fried egg, papadam, crispy shallots	\$28
Iberico Pork Cheek Don Soy braised, savoy cabbage & black fungus, onsen egg, Matsu rice	\$28
Unagi Risotto Unagi Kabayaki, chanterelle, wakame	\$39
Steak & Eggs Riverine prime grass-fed beef tenderloin, bone marrow butter, baby potatoes, charred vine cherry tomatoes, choice of eggs [<i>scrambled or sunny side up</i>]	\$68

SIDES

Sourdough Bread with Butter	\$6	Sautéed Spinach	\$9
Sourdough Bread with Kombu Butter	\$9	Kombu Butter Potatoes	\$9
Mushroom Medley	\$10	Lightly Seasoned Fries	\$8
Smoked Bacon	\$12	Umami Fries with Harissa Mayo	\$12
Hashbrown	\$9	Truffle Parmesan Fries	\$14

SWEETS

Sicilian Pistachio Brown butter crumble, cured egg yolk, parmesan, Sicilian pistachio ice cream	\$18
Orange & Chocolate Preserved orange peel chocolate mousse, hazelnut ice cream, dark chocolate feuilletine	\$16
Coconut Lychee Panna Cotta Cardamom orange broth, aperol, blood orange, mint	\$15

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